

RAW MATERIAL SPECIFICATION

SALTED SAKE (SAKASHIO)

REVISION	11/14/12	AUTHORIZATION	JFC
		PREPARED BY	KCA
NATURE OF REVISION			
DISTRIBUTION			

1. Typical Analysis Salted Sake (Sakashio):

Alcohol v/v%:	12.5 ± 1%
Specific Gravity:	1.0030 ± 0.0020
Total Acidity n/10 NaOH ml/10ml:	2.0 ± 0.5
SO2 Free	0.00%
SO2 Total	0.00%

2. Ingredients:

Rice, Koji Rice, Water,

3. Weight Per Gallon:

Approximately 8.36 lbs.

4. Microbiological Standards:

Pasteurized to 158° Fahrenheit for Packaging.

5. PACKAGING:

Food grade plastic containers approximately 55 gallons.

6. STORAGE:

Sake should be kept in full containers and protected from air. Shelf life of unopened plastic container is approximately 12 months. Should be stored at 55 to 75 F and shipped at ambient temperature.